

Servings: 6 servings

Ingredients

- ☐ 1 1/2 cups milk
- ☐ 1 1/2 cups heavy cream
- ☐ 2/3 cup raw honey
- ☐ 1 tablespoon vanilla bean
- ☐ 1/8 teaspoon kosher salt

Instructions

Stir together your ice cream mixture and pour it into an 8-10 inch square baking pan.

1. **FIRST FREEZE:** Place it in the freezer for 90 minutes. Remove from the freezer and whisk the mixture, scraping the sides of the pan and breaking up any frozen chunks. Return the pan to the freezer and continue freezing.

2. **SECOND FREEZE:** Check it again after 45 minutes. Remove from the freezer and whisk the mixture, scraping the sides of the pan well. Use a sturdy whisk to whip the mixture a bit as it begins to freeze. Make sure you're scraping the edges completely every time. Return to the freezer as quickly as possible after whisking the mixture each time.

3. **ADDITIONAL FREEZING STEPS:** Continue freezing the mixture, checking it again after 30 minutes. Remove from the freezer and whisk the mixture, scraping the sides of the pan well. Use a sturdy whisk to whip the mixture a bit as it begins to freeze. Make sure you're scraping the edges completely every time. Return to the freezer as quickly as possible after whisking the mixture. Repeat this process 2 more times, every 30 minutes. After a couple of hours, it should be thickening to a slushy soft-serve consistency.

4. Continue breaking the ice cream up and stirring it for as long as you like. The longer that you whisk the ice cream and continue breaking it up as it freezes, it will create an airier or fluffier final product. Ice cream without a machine typically takes 3-4 hours to freeze to a soft-serve consistency.